## Light Fare

Rock Lobster and Mango Salad With Citrus Vinaigrette

Nice Salad

Chopped Iceberg with Tuna, Green Beans, Hard Boiled Eggs, Olives, in a Dijon Basil Vinaigrette

Ensalada Mexicana - Oy Vey!

With Chicken With Shrimp

Suggested Beer Pairing: Dos Equis Lager

Crispy Caesar Salad

With Chicken

With Shrimp

Charlie's Chopped Cobb Salad Fresh Ahi Tuna, Bacon, Onions and

Wasabi Chive Dressing

Crab Louie

Jumbo Lump Crabmeat, Wedge Tomatoes Cucumber with Marie Louise Dressing

## **Traditional Dinners**

Cheeseburger

Fajita Steak a là Gringo

With Onions, Guacamole and Black Beans

Not so Petit Filet

8oz Beef Filet, Wild Mushroom Sauce and Home Fries

Nonna's Wagyu Lasagna Traditional Homemade Lasagna

JC's Fried Chicken Sandwich

Jidori Chicken, Cabbage Slaw, Homemade Pickles and Spicy Aioli

Pan Seared Salmon

With Mushrooms, Bacon, Peas, Olives and Sauce Vierge

Tuna Burger

With Green Papaya and Mango Salad Wasabi Aioli and Yucca Fries

Suggested Wine Pairing: Vincent Delaporte Sancerre

Real Tuna Tuna Salad Sandwich On Multigrain Bread

Chunks of Lobster Swimming in Cheesy Macaroni

Claw's & Chip's Gone Fishing Lobster and Mahi Mahi on Board, Like Fish 'n Chips

Pancho's Crispy Fish Tacos With Chipotle Salsa and Pickled Onions

Spicy Shrimp Quesadilla With Mango Salsa

Chipotle Portobello Vegan Tacos (V) With Shredded Cabbage, Lime Aioli Red Salsa and Pickled Red Onion

## The One That Didn't Get Away

Nova Smoked Salmon Ring With Scrambled Eggs

Flat as a Pancake Crabcake Spiced with Habañero Pepper Served with Dill Yogurt Mustard Sauce

Vegan "Crab" Cakes V With Lions Mane Mushroom, Edamame Corn Succotash and Green Goddess

# **Daily Specials**

#### Monday

Lobster Club Sandwich With Avocado Spread, Prosciutto, and Dill Pickles

#### Tuesday

Crispy Skin Branzino With Lemon wedge potatoes Asparagus Lemon, Lemon Beurre Blanc

#### Wednesday

Seafood Paella

With Shrimp, Calamari, Mussels and Chorizo

#### Thursday

Chicken Paillard

With Arugula, Radicchio, and Parmesan Salad

#### Friday

Linguine alle Vongole

### Saturday

Short Ribs

With Roasted Garlic Mash, Brussels Sprouts

### Sunday

Steak Sandwich

With Mushroom Ragù, Chimichurri, Horseradish and Mayo

#### Best Till Last

Anna's Extravaganza Pavlova Crunchy Meringue, Berries, Raspberry Sorbet

Norma's Doughnuts With Lemon Curd and Vanilla Bean Cream

Bananza

Banana Custard, Choco Crumbled

## Pies Galore Pie Shake

Build your own! Choose from the following:

ICE CREAM: Vanilla Chocolate Strawberry Caramel

FILLING: Apple Banana Blueberry

Key Lime Locally Grown California Dates

TOP & BOTTOM: Pecan Crisp Oatmeal Crumble Graham Cracker Crust Pie Crust



# **Bubbly and Wine**

Vera Wang, Prosecco Brut Veneto, Italy NV

Veuve Clicquot "Yellow Label" Brut Champagne, France NV

Rumor Rosé Côtes De Provence, France

Jermann, Pinot Grigio Venezia Giulia, Italy

Domaine Vincent Delaporte, Sancerre Loire Valley, France

Martinelli "Bella Vigna", Chardonnay Sonoma Coast, Californi

Theresa Noelle "Le Jardin", Pinot Noir Sta. Rita Hills, California

LAN "Gran Reserva", Tempranillo Rioja Alta, Spair

Newton, Claret Sonoma County, California



